



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁶ : A23B 4/04, A23L 3/005	A1	(11) International Publication Number: WO 00/04786 (43) International Publication Date: 3 February 2000 (03.02.00)
(21) International Application Number: PCT/AU99/00573 (22) International Filing Date: 15 July 1999 (15.07.99) (30) Priority Data: PP 4753 20 July 1998 (20.07.98) AU (71) Applicant (for all designated States except US): BYRON AUSTRALIA PTY. LTD. [AU/AU]; 19A Boundary Road, Rushcutters Bay, NSW 2011 (AU). (72) Inventors; and (75) Inventors/Applicants (for US only): LEWIS, Victor, Marcus [AU/AU]; 19A Boundary Street, Rushcutters Bay, NSW 2011 (AU). LEWIS, David, Adrian [AU/AU]; 19A Boundary Street, Rushcutters Bay, NSW 2011 (AU). LEWIS, Deborah, Ann [AU/AU]; 19A Boundary Street, Rushcutters Bay, NSW 2011 (AU). (74) Agents: STEARNE, Peter, A. et al.; Davies Collison Cave, Level 10, 10 Barrack Street, Sydney, NSW 2000 (AU).		(81) Designated States: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
(54) Title: IMPROVED QUICK-COOK DEHYDRATED VEGETABLES		
(57) Abstract <p>Quick-cooked dehydrated vegetables having a moisture content of about 12 % or less which have been compressed, but maintain a substantially intact cellular structure, and which on being placed in water at a temperature of 90 °C to 100 °C are capable of rehydration substantially to their original fresh dimensions, and are of edible tenderness and texture instantly or within five minutes, are described. Also described are processes for the production of a dehydrated, rapidly rehydrating vegetable product by compression of a partially dehydrated vegetable product.</p>		